

INSIDE

- 5 ■ **NEWS:** Cloning sparks more than a controversy between scholars and doctors
- 6 ■ **SPORTS:** With solid team effort, the Lakers are sure to win a third championship

The Daily TITAN



Sushi gains more popularity in the United States
—see Perspectives page 4

VOLUME 73, ISSUE 48

WEDNESDAY

NOVEMBER 5, 2001

Dispute over new parking

■ **FEES:** In a town hall, meeting issues such as price increase and overlooked options were debated

By KIMBERLY PIERCEALL
Daily Titan Staff Writer

Dorm residents wavered on the brink of a parking ultimatum three weeks ago – pay \$224 each semester starting next fall or give up the right to park on campus.

After 15 residents sat in on the Nov. 14 meeting discussing the proposal, Resident Student Association President Matthew Martinez said the committee took notice of the group's presence. AS demanded the committee remove the proposed \$3million public safety building or else risk

losing student and AS support. With a public safety building no longer a consideration, the proposed parking permit increase dropped from \$117 to \$99.

The \$18 price cut didn't do much to rally student support for the increase at a town hall meeting yesterday afternoon in Becker Amphitheatre.

"This is not us against them," said moderator and AS Vice President Edgar Zazueta who introduced the event.

What began as a gathering of about 40 students listening to explanations from Kim Apel, the campus' facilities planner, and a few other

campus officials, grew into a forum of more than one hundred students, some quiet - some vocal.

"I don't think any of us care what is being built, we care about fees," shouted junior Jeremy Kientz, a radio TV/Film major, from the grassy hill during the outdoor meeting. "I'm just annoyed because they don't have a plan B or C," he said later.

Poised behind a table on the stage, campus officials like Apel, Vice President of Administration Bill Barrett and Vice President of Student Affairs Robert Palmer defended the proposed fee increase.

"To think of this in a narrow per-

sonal sense is counteractive to the idea of community," Palmer said in response to a student's concern that her fees would pay for a parking structure due to be finished after her graduation.

Kientz took issue with CSUF's enrollment of 30,000 students and general overcrowding. After officials said there was no alternative to fee increases besides limiting the number of permits available, Joe Franco echoed Kientz' feelings and yelled, "Quit accepting people."

"I find that incredible, young

PARKING/5



MELITA SALAZAR/Daily Titan

Kim Apel, facilities planner explains the propose parking structure.

One step closer

■ **CONSTRUCTION:** After numerous revisions, plans for the recreation center await official approval



By PATRICK VUONG
Daily Titan Staff Writer

It is one step closer to creation.

Plans for the long proposed Associated Students Recreation Center were unanimously approved during this semester's last AS Board of Directors meeting Tuesday.

"What started out as just a tiny little idea has now turned out to be a document," said AS Executive Director Harvey McKee of the plans. "From here on out you're going to start seeing architects selected and the next thing you're going to see is dirt being dug ... so we've been able to achieve a really great thing. Today is a landmark."

The idea for a Recreation Center was originally proposed in the fall of 1999 by then-AS President Ashik Popat, who felt the students needed a larger facility for the myriad of athletic activities on campus. A majority of the students who cast their ballots during a spring 2000 referendum voted in favor of the Recreation Center.

With the board's endorsement set, the Recreation Center's planning committee needs only the approval of the university administration for the plans to move into the next phase: architectural design.

APPROVAL/5

Strike a pose



DANNY SERPA/Daily Titan

Raja, a transvestite Madonna impersonator, performed in front of a crowd at the Pub.

CSUF police get accreditation

■ **RECOGNITION:** Many expressed how safer they feel after officers were honored in November

By BETH J. PASSARELLA
Daily Titan Staff Writer

The Cal State Fullerton Public Safety became the first in CSU to be accredited by the Commission on Accreditation for Law Enforcement Agencies Inc. After an evaluation by the commission in August, CSUF police were awarded a full three-year accreditation at the organization's meeting in San Diego Nov.14-17.

"One of the goals I had for the department when I came on as chief a year-and-a-half ago was to reach accreditation before the November meeting," said CSUF Police Chief Judi King. "This is a highly prized recognition of law enforcement professional excellence."

All public safety vehicles will have a seal from the commission affixed to them, and all staff members will wear pins symbolizing the achievement.

"It feels good to know that our police have been recognized," said senior Suzanne Batista. "Fortunately I haven't had to call upon them, but I know it's an asset to have such a great department here if we need them."

Campus staff also feels more secure because of the new honor.

"Knowing our public safety has been accredited makes me feel safe," said CSUF research coordinator Barbara Connors. "Every time I look out my window, there they are. They really do a great job at policing every part of this campus."

The commission sends police chiefs to assess the police department for 443 standards. The assessors spent five days with the department to evaluate the organization of the facility, the static display (equipment set-up), policies and procedures, management, operations and support services.

"The assessors were amazed at how clean and organized the facil-

ity was," King said. "And as long as we maintain the level we have reached, it should be easier to be re-accredited in three years."

The department complied with all mandatory standards and 93 non-mandatory standards. Many of the standards do not apply to the university's department because it does not have a holding cell and other facilities.

"The [CSUF] department was thoroughly prepared for this on-site [visit]," said George E. Carpenter, assessment team leader, in a letter sent to King following the visit. "The files were unparalleled in their completeness, and personnel and procedures met or exceeded standards in every area," he said.

The accreditation process is done for all police departments throughout the state, including municipal police, housing police and campus police. After their evaluation of the department, the assessors prepare a report for the commission. The 21-member team then chooses those departments to be accredited. King was an assessor for the commission for nine years before coming to the CSUF campus department, which gave her an advantage of getting the CSUF police ready.

"Last time I tried to get a department ready like this, it took four years," King said. "We did it in only a year-and-a-half. That says a lot about our officers."

Public Safety not only met the standards for the evaluation, they also tackled new standards that had been set this year.

"I knew the meeting for the accreditation was in November, so that was our time-line goal. I wanted the department to do as well as possible," King said. "We are proud to have achieved this honor."

TITAN extras

online

■ Check out the Daily Titan online this year at <http://dailytitan.fullerton.edu>.

upcoming

■ Look for the Daily Titan's Technology Issue, which features articles on the latest video games and adult entertainment

No change for this holiday

■ **REACTION:** Students feel there is no reason not to travel or celebrate this season any differently than in years past, because of Sept. 11

By HEATHER BLAIR
Daily Titan Asst. News Editor

Nothing will stop them. The students at Cal State Fullerton have spoken out about how they spend their holidays, and it seems that there is a general consensus—festivities are not going to change as a result of the Sept. 11 attacks.

Angelique Wiggins, a criminal justice major, smiled and said that nothing has changed for her family. They plan on taking a trip to Oklahoma Dec. 21, and she has no qualms about heading out for a long vacation on an airplane.

"The only way that I'm not going up in that plane is if they tell me it can't fly," Wiggins said.

The senior said this wasn't her first

trip since the attacks. About one month following the disastrous day, Wiggins, along with family and friends, flew to Jamaica for a vacation.

"People thought we were crazy, but we went anyway," Wiggins said.

And Wiggins isn't alone.

Senior Emily Torres said she is spending her holidays the same way she always does—with her family. She plans to drive to Las Vegas this December, but when asked, Torres said she would not hesitate to fly.

"I would take a plane anywhere," said Torres, a history major.

Vincent Liuzzi agreed with others when he too acknowledged that his plans were not changing.

"Everything is basically the same," Liuzzi said.

While some see no difference in their travel patterns, one student did see a change in his spending habits this year. Jeff Dennen, 25, said he plans on only buying gifts for his immediate family this Christmas.

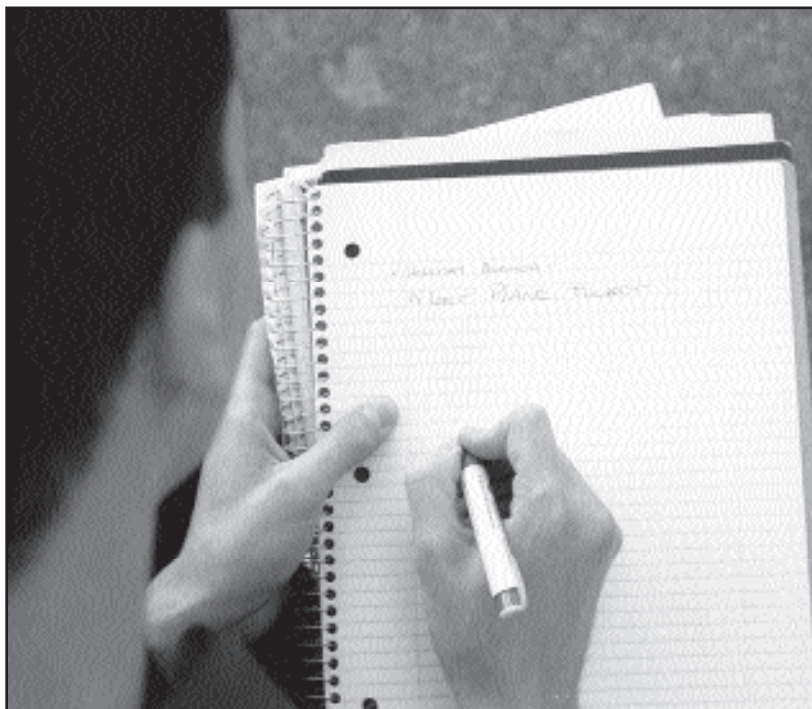
"I'm probably going to go down on spending, but I wouldn't hesitate to get on a plane," Dennen said.

Dennen, a junior operations management major, said he is planning on traveling after the holidays. He plans to take a two-week vacation to travel to Canada and Washington.

Catina Contreras feels her spending habits will stay about the same this year.

"I still have to spend everything on

HOLIDAY/5



MICHELLE GUTIERREZ/Daily Titan

Brian Boyle, 22, will be flying to Austin, Texas to visit family.

two

A GUIDE TO WHAT'S HAPPENING

BRIEFS

Applications now sought for museum trustee

Applications are now being sought for people interested in becoming a member of the Board of Trustees for the Fullerton Museum Center.

The board is responsible for raising funds to help finance exhibitions at the museum. It also provides the museum staff with recommendations regarding the exhibits and programs.

The board is a nonprofit group that works in cooperation with the City of Fullerton. The terms are for six years.

Meetings are held the third Monday of each month at the museum.

The deadline for turning in applications is 5 p.m., Friday, Dec. 21. Applicants do not have to be Fullerton residents.

Applications may be obtained by calling the Fullerton Museum Center at (714) 738-6545, or by visiting the museum at 301 N. Pomona Ave., one block east of Harbor Boulevard.

Hours are noon to 4 p.m., Tuesday through Sunday. The museum is also open from 6 p.m. to 8 p.m., Thursday.

Persons requiring special accommodations to serve as a trustee are asked to notify the museum staff when submitting an application.

Ocean Institute to christen new tallship

At 3:30 p.m. Saturday, Dec. 8, Dana Point City Council Member Ingrid Mcguire will christen the Ocean Institute's newly acquired tallship, the "Spirit of Dana Point."

The event will take place at the Ocean Institute, at 24200

Dana Point Harbor Drive in Dana Point Harbor.

All members of the community are invited to attend what promises to be a patriotic and inspirational celebration.

The ceremony will begin with a presentation by a detachment of the Sons of the American Revolution and their historic color guard and Fife and Drum Corps. Soloist Audrey Contaldi will sing the National Anthem and the Dana Hills High School choir is also expected to perform.

After a formal dedication by Mayor Harold Kaufman, a booming musket and cannon will salute the tallship.

Following the ceremony, the tallship will be available for public viewing.

The "Spirit of Dana Point," formerly known as the "Pilgrim of Newport," was built in Costa Mesa by shipwright Dennis Holland. The ship was launched in 1983 after it took 13 years to complete. It is a 118-foot, full-scale replica of a 1770s Revolutionary War Privateer.

In March 2001, the Ocean Institute bought the tallship to expand and enhance its living history programs.

The Dana Point City Council recently approved a \$500,000 matching grant to help fund the purchase of the tallship. The ship will serve as an at-sea learning platform for school children of all ages, with an emphasis on maritime living history and marine science.

The Ocean Institute is a nonprofit educational organization dedicated to increasing awareness and understanding of the marine environment.

Every year, about 78,000 students and 6,000 teachers visit the institute and participate in its

CALENDAR OF EVENTS

Community-

The Muckenthaler Cultural Center's "Artist Village" exhibit will be held Jan. 6 from noon to 4 p.m. Artists are welcome to display, sell or demonstrate their work on the center's lawns. Admission is free for students. For more information, call (714) 738-6595.

On Dec. 9, there will be a "Festival of Trees" auction presented by the Ebell Club of Fullerton. The family event will be

from 3 p.m. to 5 p.m. and parking is free. For more information, call (714) 992-4954.-

Campus

An university-wide "Holiday Open House"-will be held Dec. 7 at 1 p.m. in the Titan Student Union's Portola Pavilion. The holiday event will be for faculty and staff members, and is sponsored by the president and vice president of the university.

"Women from Mars: Paintings

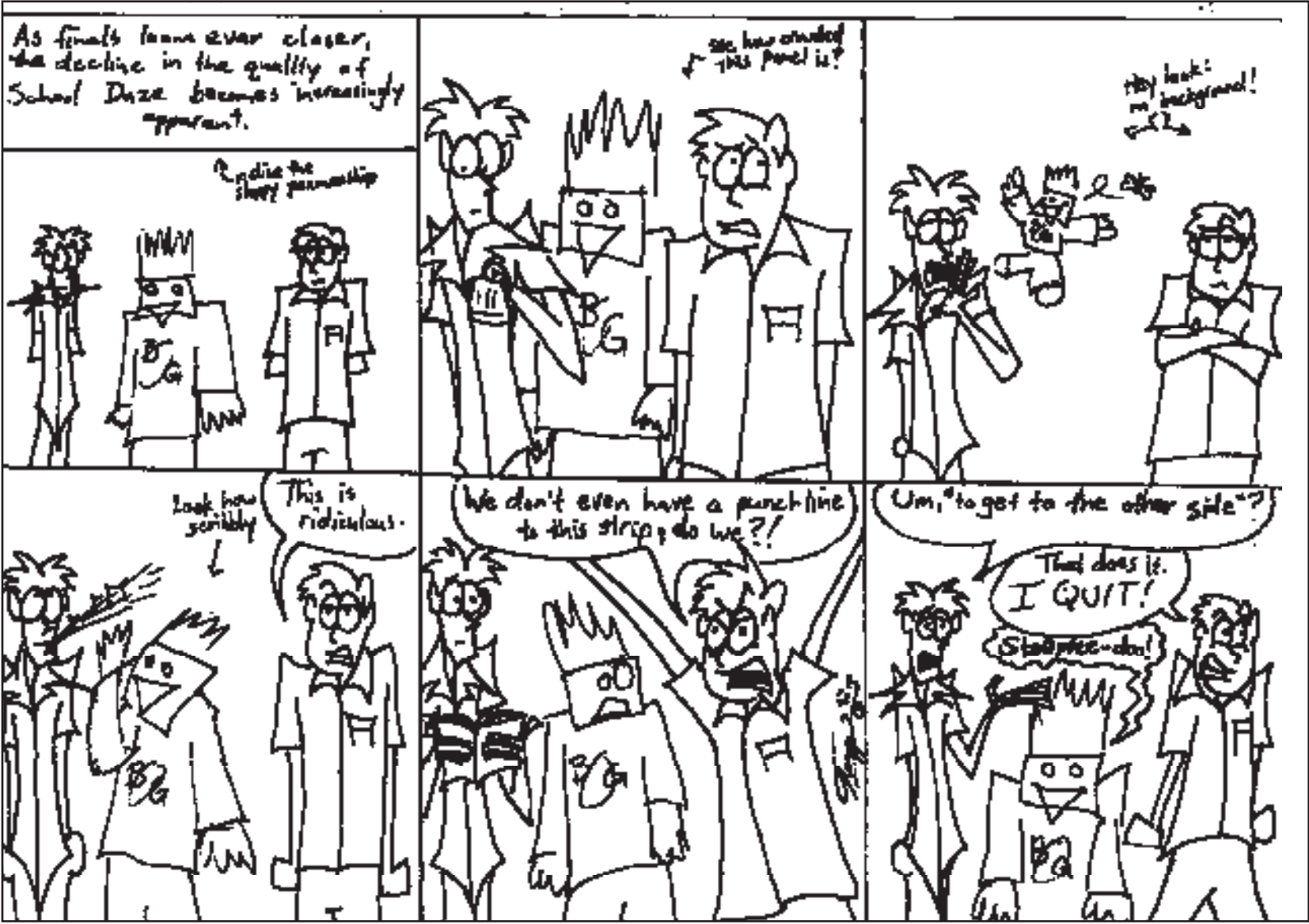
by Manuel Pardo" will be on display at the Main Art Gallery through Dec. 13. The New York artist's works can be viewed Monday through Thursday, noon to 4 p.m. and Saturday noon to 2 p.m.-

The Fantasticks will be performing a tale of innocence and first love through Dec. 9 at the Arena Theatre. The music is by Harvey Schmidt and lyrics are by Tom Jones. Tickets are \$16 or \$13 with advanced Titan discount.-

French tutoring is available every Tuesday and Wednesday in the Foreign Language Lab, Humanities Room 325. M. Louis Abel Dumas, a graduate assistant from the university of Paris X-Nanterre will be available for further discussion on French culture and grammar. -

Camp Titan is having a Holiday Toy Drive through Dec. 14. Bring an unwrapped toy to the Titan Student Union Information and Services desk to help sup-

school daze by t.w. o'bryan



Planned Parenthood 2*3

Arboretum 2*3

Industrial Strenght 4*7

The Daily TITAN

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The Daily Titan is a student publication, printed every Tuesday through Friday. The Daily Titan operates independently of Associated Students, College of Communications, CSUF administration and the CSU system. The Daily Titan and its predecessor, the Titan Times, have functioned as a public forum since inception. Unless implied by the advertising party or otherwise stated, advertising in the Daily Titan is inserted by commercial activities or ventures identified in the advertisements themselves and not by the university. Such printing is not to be construed as written or implied sponsorship, endorsement or investigation of such commercial enterprises. The mail subscription price is \$45 per semester, \$65 per year, payable to the Daily Titan, College Park 670, CSUF, Fullerton, CA 92834.

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Sports utility vehicles take backseat to five cars

■REPORT: the Insurance Institute for Highway Safety proves bigger doesn't necessarily mean better

BY HELEM MAYORGA
Daily Titan Staff Writer

When people try to make a wise selection on buying a "safe car," the first option that comes to mind is purchasing a big, heavy car such as a 1959 Cadillac with tail fins, a 1965 Dodge pickup truck with real chrome bumpers, or a 1975 Ford LTD that weighs more than two tons. But, what each of these vehicles has in common is only size and weight.

According to the most recent data from the Insurance Institute for Highway Safety (IIHS), the five safest cars for the year 2002, which provide the highest level of safety during a single-car accident, are the Honda Civic, Buick LeSabre, Lincoln LS, Volkswagen Passat, and the Volvo S80.

"People have a romanticized view of the safety of older cars," said Anne Fleming, IIHS senior vice president.

Cars from yesterday cannot compare to new models when it comes to safety, because a safe car is the one that provides outstanding protection from injury in a car collision for all occupants.

According to the National Highway Traffic Safety Administration

(NHTSA), cars being built today include safety measures proven to save lives, including crumple zones, three-point seat belts, air bags and side bags.

"The first measure used to narrow the field was the inclusion of side air bags designed to protect the driver and the front seat passenger," Norm Reeves Honda sales person, Richard Rosky said.

Data obtained from the IIHS and the NHTSA shows that the protection offered by side air bags can save lives and prevent injuries to drivers and passengers.

Cars involved in accidents today might end up looking worse than those involved in accidents 30 years ago, but according to the most recent data available from the NHTSA, passengers today stand a much greater chance of walking away from a crash than before.

According to NHTSA data, the highway death rates have dropped from 4.7 deaths in 1970 to 1.5 in 1999.

"Many people assume that it is safer to drive a heavy vehicle than driving a small car because they think these cars are stronger during a

Many people assume that it is safer to drive a heavy vehicle than driving a small car...

—Marcio De La Pena,
Car Buyer

zones that help prevent damage to the safety cage while reducing the crash forces inside it. But, she also said vehicle's weight protect the users principally in a two vehicle car accident.

NHTSA testings reflect that while heavy vehicles offer some advantages when getting involved in a two-car collision, they may not offer good protection in a single vehicle accident.

"When a car strikes an immobile object, it immediately starts to decelerate, as does any passenger inside," Director of the Office of Vehicle Safety Research at NHTSA Joe Kinianthra said.

According to investigations performed by the NHTSA, it is proved that if a block of steel is on the front

crash," car buyer Marcio De La Pena said.

According to the IIHS, some of the heaviest vehicles currently available, notably sports utility vehicles (SUVs), are prone to roll-over accidents.

Fleming also said that vehicle's size could protect the driver and the passengers in both single and two vehicle collisions because larger vehicles usually have longer crumple



HELEM MAYORGA/Daily Titan

Prospective car buyer, Victor Pelaez looks at a Civic Hatchback at Cerritos Norm Reeves Honda.

of a car, then the car will come to a stop, but the occupants will keep moving. This means that the passengers, who had been moving at the same speed as the car, will decelerate quickly.

Deceleration is the most likely cause of serious injuries or fatalities in a car crash.

Kinianthra also said, on the other hand, a car with a crumple zone is designed to absorb the force of a

crash. The crumple zone provides some cushioning and reduces the sudden change in velocity for both car and passengers, making it safer than a rigid steel frame.

"A block of steel on the front of a car can actually increase the chances to suffer severe injuries," Kinianthra said.

According to the NHTSA safest cars were considered to receive a five-star rating. Cars receiving a

four-star rating demonstrated that an occupant would have a six to 10 percent chance of injury.

Albert Rangel, a buyer from Norm Reeves Honda, said he was at that dealership because he was searching for prices to buy a 2002 Honda Civic.

"Honda Civics are good and nice cars, because they are compact cars that are safe, cheap and beautiful," Rangel said.

Read Tusk Magazine
<http://tuskmagazine.fullerton.edu>

Xyborg 2*4

Los Angeles Ed
Partnership 2*4

AA Copy 2*4

FlipFlop Co. 2*8

Office Depot 2*8

Contractors Exam
2*8

Cloning debate continues to rage

■CONTROVERSY:
Proponents say it’s a positive step forward for science, and helps find possibility for cures

By TRINITY POWELLS
Daily Titan Staff Writer

Since the debut of Dolly the cloned sheep, the ethics of human cloning has riddled the minds of intellectuals and scientists.

With cloning began the questioning of the very definition of humanity – whether man had a right to “play God” or clone himself to reproduce, left both scientists and priests baffled.

With Advanced Cell Technology Inc.’s latest success in the cloning of a human embryo, this question has only grown more profound in complexity and mixed views from those in the cloning field and scholars with related inter-

ests.

The controversies surrounding human cloning as an option for reproduction rises largely from arguments about the lack of efficiency in the procedure of cloning and the many failures cloning can produce.

The cloning of Dolly required the creation of 277 embryos; many that were miscarried, aborted, destroyed or died within weeks of birth because of flaws in their anatomy.

The use of cloning for medical purposes is just as complex as reproduction. Cloning has been held by some scientists to be an incredible source of stem cells. Stem cells are believed to possess the potential to become a part of the body, from muscle tissue, to bone, skin and hair. Scientists believe if they can culture these cells into any desired tissue, they would be able to develop cures for diseases like Parkinson’s disease, Alzheimer’s disease and even cancer.

However, some do not believe the potential stem cells validates the cloning and producing of an embryo solely for

the manufacturing of stem cells.

Amybeth Cohen, an assistant professor of biological science at Cal State Fullerton, said she believed that the cloning of humans for the purpose of harvesting stem cells should not be permitted, but she would be disappointed if research in stem cells that have the potential to cure ailments like cancer and Parkinson’s disease ended.

“My view as a scientist is I would hate to see stem cell research hindered because of differences in views on human cloning,” she said.

Cohen, like other critics of cloning for the production of stem cells, said stem cell research on embryos left over from in vitro fertilization treatments would be an acceptable supply for research purposes.

The concept of “designer babies” — babies genetically designed through cloning to achieve specific traits — leaves many people uneasy.

What concerns scientists have had about human cloning, some intellectual have embraced with feelings of inevita-

bility and adaptation.

Many critics see this type of genetics as man attempting to play God, but J. Michael Russell, chair and professor of the Philosophy Department said all humans play God in one way or another.

“Like it or not, all of us play God. We all try to change our world and what’s in it,” he said. “We’ll never be good at being God anyway.”

No matter what the outcome of the ethical disputes surrounding human cloning, many critics believe that a human will be cloned regardless of the controversy that surrounds it.

Albert Flores, professor of philosophy and medical ethics, said he believes that cloning is simply too easy and it would be hard to regulate and prevent the cloning of a human from occurring.

“Nuclear proliferation we can prevent because it is a whole lot more sophisticated,” he said. “However, human cloning we could do here on campus because it is so easy to do.”

HOLIDAY

■from page 1

my little brother and sister,” Contreras said. “I have to buy in big quantities for them.”

But her 11-year-old brother and 13-year-old sister aren’t the only family she is spending the season with this year. The 22-year-old English major plans on picking up her extended family who are flying in from Oklahoma Friday. Contreras said she and her

family typically fly out to visit family in Texas or Oklahoma, but this year it was their turn to fly out here. She too would still get on a plane if need be.

Lowell Takahashi, a business-finance major, said he doesn’t normally plan on traveling during the holidays, but he thinks this year he may go to Lake Tahoe in Northern California.

“I generally stay around Orange County, but I think I may travel now,” Takahashi said. “But everything else is basically the same. I will still be

APPROVAL

■from page 1

Titan Student Union Director Kurt Borsting said he will be contacting the university administration in the coming weeks to present the plans and get the final approval.

For many of the board members, the approval was an exciting event.

“Basically I think it’s great to see it off the ground,” said AS Vice President Edgar Zazueta. “I [first heard of it] in my second year here and I thought it was a great idea but how they talked about it seemed so far in the future.

“But now you see it in document form and before we know it they’re going to break ground so it’s pretty exciting to see this from it’s birth”

Vice board chair Junrong Li also was thrilled to see the Recreation Center plans progressing.

“It’s very exciting to see the entire project starting from just a simple idea,” Li said. “[The approved plans has] a very well developed budget and [it’s great] to see so many students put in efforts, including full-time staff members who have been dedicated to the Associated Students for a long time.”

Borsting said the people in the Student Recreation Center Planning

Committee have been developing these plans for seven months and conducting several studies by visiting various athletic facilities around the nation.

The 12-member committee developed a 94-page document, which was presented to the board and highlighted what will be included in the finished structure.

According to the document, the proposed \$27 million Recreation Center will be built in Parking Lot B and include a 15,000-square-foot weight room and a 12,800-square-foot gymnasium with two courts.

The facility is tentatively set to open January 2005 and is being

funded mainly through student fees, as mandated by the 2000 student vote.

“Currently [students] pay \$20 an academic term that goes towards the planning and construction of the center,” Borsting said. “Then when the doors actually open that semester the fee increases an additional \$30.

“There’s sort of a progression there and the idea is that it gives a little bit more fairness in terms of students that are paying now are kind of contributing for the future of the campus and students that actually get to use the center pay a little bit additional premium.”

PARKING

■from page 1

man,” Palmer said. He said everyone has a right to higher education at public universities like CSUF.

“We are not overcrowded,” he added.

If the increase is passed and construction on two new parking structures in lots D and B break ground, CSUF students will have an additional 1,400 spaces – about 10,500

spaces total on campus by fall 2004.

Although the two parking structures will have 3,000 spaces combined, almost half that number of available spaces already in lots D and B will be uprooted for the structures.

To make up for lost spaces in the meantime, Apel said the performing arts lawn would be used as a parking lot everyday.

“[The lawn’s] days are numbered anyway,” said Apel, since construction on the Performing Arts Building is set to begin soon.

The building venture should cost \$31 million, a price tag that includes improving the surface of Lot C, landscaping and “so on.”

In publicity flyers for the AS sponsored town hall event, the proposed permit price listed \$167. “It was going for shock value,” said AS President Alex Lopez who continued to distribute the flyer after the proposal changed.

Lopez expected the crowd and welcomed the feedback before the proposal moved to the student fee

advisory committee at 4 p.m. today.

Lopez said the parking advisory committee approved the proposal last Friday, without a quorum of members in attendance. Whether or not the student advisory committee votes to approve or deny the fee increase, the proposal will still be sent to the ninth floor of Langsdorf Hall where President Milton Gordon will decide the fate of the parking permit price.

Gordon could not be reached for comment

Council
Travel
1*4
(Floating)

Univ. Villiage 2*5
(Floating)

Championship
3*10.5

T.I.R. 3*5

Cross dressers imitate Madonna at school

■**CAMPUS:** Fans got dolled up, and spent the afternoon entertaining unsuspecting students

BY DIONE BLEDSOE
Daily Titan Staff Writer-

The material girl is back, and this time in faux show. Cal State Fullerton's Pub premiered the Madonna Impersonators Tuesday at

noon. This professional five-man team of impersonators drew a large crowd of curious students on their lunch breaks, as well as hard core Madonna fans.

"This is for the people for who couldn't get tickets to the Madonna Drowned World Tour or for those who couldn't afford it," said Mark Vela, union and specialist program coordinator of Associated Student Productions (ASP).

Viva Sex, who made an entrance in a red plaid skirt, black mesh shirt and

a short platinum blond wig hosted the afternoon of Madonna Mania.

The typical trucker is no match for Viva Sex. His/her foul mouth was enough to keep everyone's attention, both inside and outside the pub.

"Scared to come in mother f---," Viva Sex screamed to surprised onlookers.

When one student attempted to exit the show, Viva Sex called after him: "That boy put on his backpack and said f--- it."

Viva Sex managed to hand out a variety of Madonna memorabilia including posters, stickers and CDs.

Viva Sex is one of Madonna's favorite impersonators, Vela said.

Cassandra Fever, a cross-dresser clad in a long black dress and wig to match, lip synched Madonna's song "Frozen." As a larger-than-life Madonna, cross-dresser Fever exceeds six feet in height and is the most elegant of the group.

Misjuuction, a group of three impersonators consisting of two males and one female, performed "Justify My Love." This trio's style was Broadway takes a detour to dominatrix. They wore black and white Charlie Chaplin costumes and the female performer beat one of the males on the rear end with a whip.

"It's definitely out there," said junior Ronald Noche, a history major. "I didn't have class so I thought I would see what was going on."

In the fourth act, cross-dresser Raja performed "Deeper and Deeper." This leggy performer with a blonde Afro stepped onto stage with short



DANNY SERPA/Daily Titan

Madonna fans surprised and elicited laughs from student audience during the show.

cut-off jeans only Nair could sponsor, and a pink sequin bra.

"I love Madonna, I knew about this in advance," said junior Melissa Garza, a theater major.

The last act of the afternoon fulfilled the cultural diversity require-

ment when Shadonna performed "What It Feels Like For a Girl" in Spanish.

Viva Sex concluded the experience by thanking everyone for attending.

Students left in small huddles of whispers and dropped jaws. Outside,

the bright sunshine brought a jolt of vitamin D as an antidote for underground entertainment.



DANNY SERPA/Daily Titan

Impersonators lip-synched to songs like "Deeper and Deeper."

<http://dailytitan.fullerton.edu>

Classifieds 6*12

Grieving mother speaks about dangers of alco-

■**CRUSADE:** After Catherine Bath’s son died, she considers the industry to be legal drug pushers

BY MICHAEL VITEZ
Knight Ridder Newspaper

Catherine Bath’s transformation began two years ago, when her son, Raheem, died at Duke University Medical Center.

He was 20, a graduate of Lower Merion High School with SAT scores of 1440, a junior at Duke double-majoring in electrical engineering and economics.

But on Nov. 15, 1999, Raheem got drunk with friends at an off-campus bar, passed out in his bed and vomited. He inhaled his vomit and never even knew it. Infection ravaged his lungs, leading to pneumonia. On Nov. 27, he died.

“I honestly believed God would protect my son, that nothing like this could happen to him,” Catherine Bath said recently in her King of Prussia, Pa., office. “But it did.”

Since her son’s death, she has evolved from a grieving mother into a crusader. She believes the alcohol industry and American culture killed her son.

And she travels the country - she had just returned from a conference in Chicago with high school administrators, counselors, parents and students - preaching that message.

“I consider the alcohol industry to be drug pushers,” she said. “It’s legal what they’re doing. But they’re still pushers. My son was raised in a non-drinking home. He wasn’t strong enough to push back his peer group.

“The popular culture is sucking these kids in,” she said. She opened an issue of Rolling Stone that had Britney Spears on the cover - and, she said, more than a dozen full-page ads inside for alcohol.

“There’s a bull’s-eye on the backs of 16-year-old boys. I say remove the advertising that subliminally programs our kids to think they’re going to get something good from drinking.”

Catherine Bath had worked selling information-systems software. But one day at the end of January, a year after Raheem’s death, she simply could not

make another sales call.

She drove home, sat in her living room and prayed.

“Within 10 seconds,” she said, “Connie Clery’s face came in front of me.”

Constance Clery and her husband, Howard, started a nonprofit organization called Security on Campus 15 years ago, after their only daughter, Jeanne, was sexually assaulted and murdered at Lehigh University. Their organization was instrumental in the passage of the federal Campus Security Act, which requires colleges to accurately report crime statistics.

Catherine had met the Clerys after appearing in a documentary about the loss of their children. She bonded with Constance. That morning Catherine picked up the phone and called her.

“I’m grateful for having this platform,” Catherine said of the Clerys’ group, for which she now works. “It gives me even more credibility than just being a bereaved mother.”

At her office last week, she was weary and sick. She’d worn herself out over the weekend in Chicago, telling her story to parents and students.

She’s spoken publicly only a dozen times. She’d like to do more, but opening up her heart, reliving the loss of Raheem, is so painful.

“But it usually does touch kids,” she said. “After my workshops, I usually get hugs. People come up to me and thank me for sharing.”

Tom and Catherine Bath met and married while at the University of Illinois. They came of age in the late 60s, and like many of their generation, were disenchanted with American life. They experimented with drugs and alcohol, but not on the level of kids today, Catherine said.

They went on a spiritual journey that led them to Philadelphia in 1975, to study with Sheikh M.R. Bawa Muhaiyaddeen, a native of Sri Lanka. He was the spiritual leader of an international Muslim fellowship still headquartered at a mosque in Philadelphia’s Overbrook section.

“I wanted to know the reality of God,” Catherine said, “and I wasn’t getting it from the Christian tradition.”

They joined the fellowship and Tom, a construction project manager in Philadelphia, sent their three children to public school. At Lower Merion,

Raheem ran track, played golf and organized the senior prom.

Tom and Catherine, both 49, say they have not had a drink of alcohol in 25 years, and they raised their children in a home without alcohol. Even so, Raheem drank some while in high school. When his parents caught him, they reprimanded him but tried to give him some latitude. They never thought he behaved irresponsibly, drove drunk or drank excessively.

“I knew he drank,” his mother said soon after his death. “I thought it was a phase. I was waiting for him to get through it. Not for a moment, I never thought I would lose my son.”

Now she wishes she had been much stricter.

Raheem had three close pals at Duke, “the four amigos” they were called, who water-skied and studied and lifted weights and double-dated and just hung out in one another’s room, listening to techno music and playing computer games.

Raheem would also go out, like many of his peers, and drink 15 beers and pass out.

Ironically, said Raheem’s closest friends, by the time he died, in November of his junior year, he was well beyond the worst partying stage. He was calming down, drinking less often, studying much harder.

“Raheem was not atypical,” insisted Adam Carson, his close friend from high school and college, interviewed shortly after Raheem’s death. “He was not anything different than most college students.

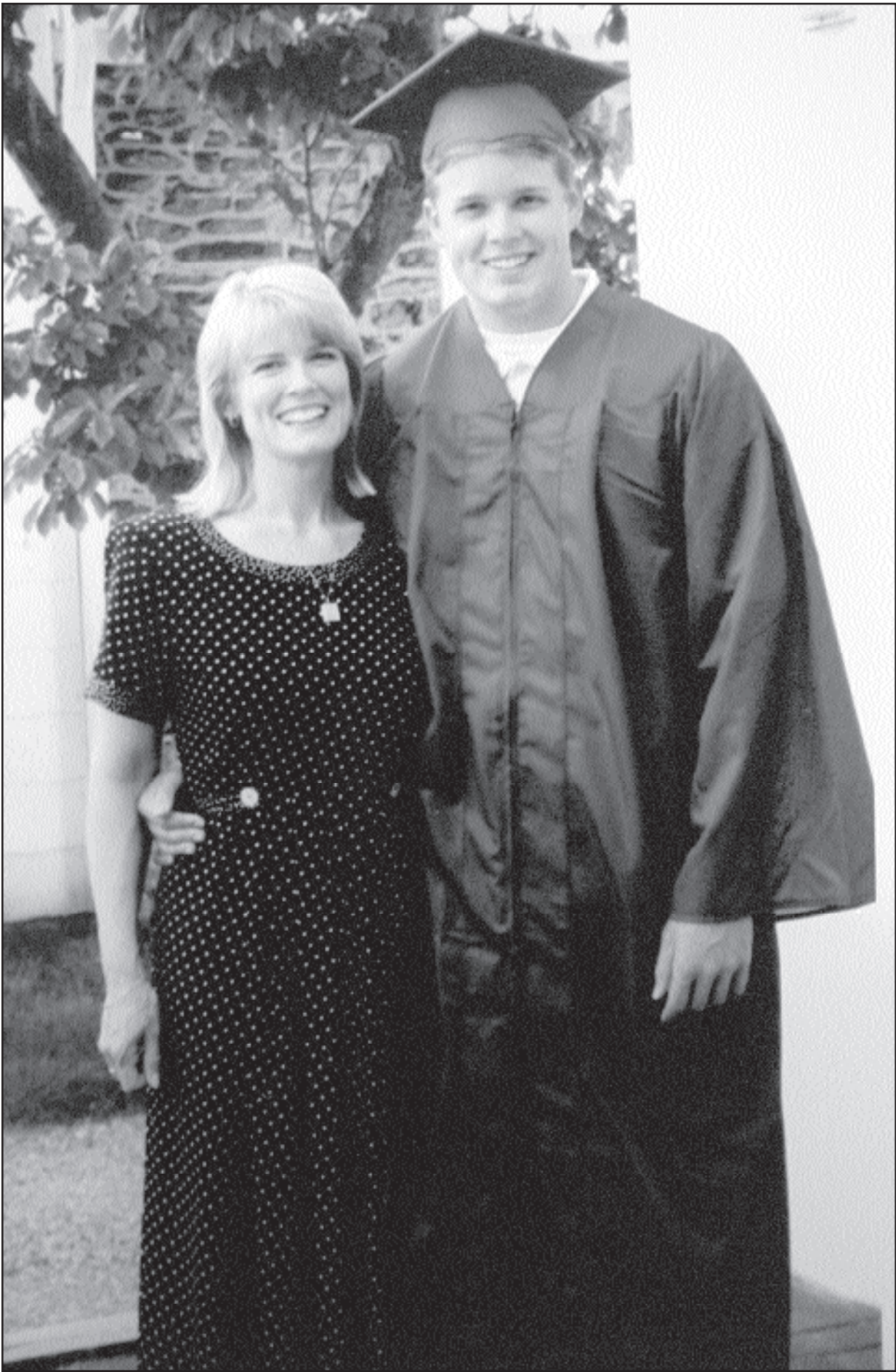
“Freshman year, we did party a lot, but, like, a lot of people do.”

Tom and Catherine Bath last year moved out of Narberth, Pa. “We just didn’t want to be in that house anymore,” she said.

They bought a smaller house near the river in Norristown.

Their older daughter, Jahje, is married and lives in Houston. Aleema, their younger daughter, is a sophomore at Duke. Catherine was down there last spring to speak to Raheem’s graduating class. Her speech is online at www.campusafety.org.

“I consider it almost as a gift to be able to do something and effect some change,” she said last week. “It gives my tragic loss a reason.”



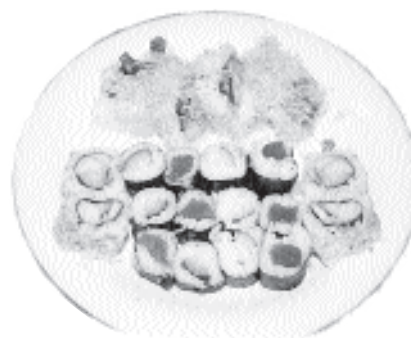
KRT CAMPUS
Catherine Bath stands with her son before his death from complications with alcohol consumption.

Titan Shops 6*10.5



Chef Tani-san serves customer Steve Brock a special lobster sushi dish. Tani-san believes that the way the food is served makes a difference in the entire dining experience.

On a roll...



Once exclusive to Japanese cuisine, sushi goes from being a trend to becoming a frequent request of Western restaurant-goers

Story and photos by Cynthia Pangestu/Daily Titan Staff Writer

Every morning he goes to a fish market in Los Angeles. He chooses the freshest cuts of raw fish, judging its color and texture with his expertise. His purpose is to choose the best fish to serve as sushi. Depending on the type, a couple pounds of tuna can cost him anywhere from \$300 to \$400.

Mitsuo Narahara, who goes by Nara-san, is the owner and sushi chef of Nara's Japanese Restaurant in Chino Hills, Calif. He has been a sushi chef for over 23 years, working in several restaurants in Japan and a few in the United States. He first opened his business in 1995 and started with a small dining area and a sushi bar that sat 10 people.

His restaurant has gained popularity through a most powerful form of "word of mouth." Every one of his clients were either recommended by someone or simply walked in and tried it.

"I have never put my restaurant in an advertisement. I don't even think the number 's' in the phone book," Nara-san said.

Today, his business has boomed to the point where he would like to expand his restaurant, but he has limited space. He expanded the sushi bar to 17 seats in 1998.

Every year it seems the same. Regular customers come in and eat, plus new clients are becoming regulars.

He serves a large amount of both cooked and raw sushi. The techniques he uses for sushi making are a combination of all that he has learned through past experience and some new styles through experimenting and inventing. Many are traditional styles and others are unique and not prepared in other restaurants.

"If the food is good, then it will speak for itself," he said. "Many restaurants pre-make large quantities of sushi before they open, so when customers order, the sushi is ready. But here, we make it right when it's ordered. And we don't just throw things together. We craft it! Create it! The display is also just as important. Also, some people need to understand that it's not 'fast food.'"

Sushi was first introduced to the U.S. in the 1970's. The creation of sushi evolved from a 15th century method of preserving fish by salt and fermentation. It takes both skill and experience to correctly vinegar both the rice and fish. The popular California roll, consisting of crab, avocado and cucumbers, was invented 25 years ago in Little Tokyo, Los Angeles. Since then, many other rolls and new creations have evolved from it. There are rolls named after cities, people, etc. Nara-san serves a Chino Hills roll, which contains shrimp tempura inside. He also has rolls so special that he names it none other than the "special roll."

The special roll is his own creation with neither rice nor seaweed on the outside, but rather a hollowed out cucumber with different types of fish inside. Many Westerners and beginners start with the California roll. Eventually, they move on to other cooked rolls and sushi, then onto the real stuff – the raw stuff. The Westernized-style rolls are all that are made with rice on the outside. Westerners have found this style more palatable to their taste rather than the Japanese style of seaweed on the outside.

The most common forms of sushi are nigiri (individual hand-shaped sushi), sashimi (thin slices of raw fish), maki (rolled sushi) and chirashi (scattered sushi).

It is best for first-timers to ask the sushi chef for recommendations on what to eat or even how to eat it.

Hiroya Shiotani, who goes by Tani-san, has been a sushi chef for approximately 27 years.

"For first-timers who don't want to jump straight to the raw stuff, I recommend California rolls. Then they can move to other things like the salmon skin and spicy tuna rolls. There are cooked sushi they can try like the shrimp, octopus, egg, and eel," Tani-san said. "When they are ready, they can try the mildest flavors of raw sushi like tuna and salmon."

At every table setting at the sushi bar are little dishes used to mix wasabi and soy sauce together for sushi dipping. Wasabi is a green mound similar to play-doh texture. It is horseradish that adds a bit of spice and flavor.

However, consuming too much wasabi can have a person's eyes water and mouth thirsting for water. Sushi should be lightly dipped and not drowned in the soy sauce.

Tani-san, among many sushi chefs, feels that many sushi eaters use too much soy sauce or wasabi. Problems with that are the sushi rice falling apart and soy sauce overpowering the taste of the combination of fish and rice.

A pile of pink ginger accompanies the sushi. Many eat it because they enjoy the pickled taste, while others will not touch it. The purpose behind the ginger is to cleanse the mouth and taste buds in between sushi orders, to prepare for the next tasteful sensation.

"There are many important aspects which make eating at a sushi bar an enjoyable experience," Tani-san said. "The way of serving food, for example. Once a customer sits down at the sushi bar, the chef is like their personal chef. It makes them feel a certain special benefit that regular diners do not get. As the chef, I can accommodate customers' requests on a personal level. Plus, I get to know the customers and their favorite dishes."

He also explained that although the quantity and quality of the fish and the atmosphere is an important factor in a sushi bar's success, he believes the most important and key ingredient is the sushi rice. It takes skill and experience to marinate the two together.

"Sushi rice is what makes each sushi restaurant unique. Everyone has their own recipe. They choose whether to use rice vinegar and add sake (rice wine), sugar, or salt, and how much of it to use," he said.

Whatever the reason for their restaurants' success, many customers are coming in regularly.

A WORD FROM THE REGULARS

Duffy Blau, an administrator of a local boys' juvenile hall, has been eating sushi for the past 25 years. He was one of the first regular customers at Nara's since the sushi bar opened. He comes in to eat sushi four to five times a week. He has become good friends with Nara-san and even has a roll named after him, the Crunchy Duffy roll. This roll contains shrimp tempura inside and tempura crunch on the outside.

"I have fun hanging out at the sushi bar. I've made a lot of good contacts and good friends. It's everything – the fresh fish, the camaraderie and friendship with the chefs, the good beer, and all the friends that come over," Blau said. "My favorite sushi is toro (fatty tuna). I consider it the 'filet minion' of fish."

Another regular customer is Sylvia Fath, a director of business development for the California Credit Union League Trade Association. She began eating sushi almost 30 years ago, when a partner of hers introduced her to the dish. She now eats sushi at least once a week.

"I love the taste of it. It's not filling and it's something that I really enjoy," Fath said. "I like the different types of fish. Each one has a very unique flavor. My favorite is the seafood salad sashimi. The salad and the fish go really well together. Plus, I've made a lot of good friends with a lot of the people here."

Al Franco, an owner of a printing company, has been eating sushi three to four times a week for the past 21 years. He enjoys that the sushi is not too filling and does not leave him tired or overstuffed. He also finds the flavor and texture very important factors.

"The quality of fish is very important. Some places do not have large clientele so the quality of fish is average to below average. Places that have large clientele are able to serve fresh fish at a competitive price day after day," Franco said.

HEALTH

Sushi has also become reputable as one of the ways of healthy eating. The

main ingredients are seafood, seaweed, rice and vegetables. Not only are they low in calories, but also contain protein, B-vitamins, and Omega 3 fatty acids. Omega 3 has been studied and shown to play an enormous role in maintaining a healthy heart and metabolism. It has even been understood to improve conditions such as arthritis, psoriasis and depression. Compared to American standards, the portions are somewhat small, consisting of only one to two bites per sushi. This style of serving may be a health benefit to dieters, but is actually encouraging diners to practice the art of savoring the food.

Raw fish is high in enzymes and nutrients. Still, it is not recommended to certain individuals, including pregnant women or those with immune disorders, because the greater risk to exposure to bacteria.

GROWTH

Whether it is for health benefits, enjoyment of dining at a sushi bar, or the taste for raw fish, sushi is not just a passing trend in the United States.

It's not just a fad, but growing in the restaurant industry. Sushi and sushi products are appearing in many places including supermarkets and Web sites. Even sushi nightclubs like Miyagi's and Sky Sushi in downtown Los Angeles have become a big hit.

According to the 2000 National Restaurant Association study, more than 80 percent of the survey participants are aware of sushi, but only 32 percent have tried it. There are currently 5,000 Japanese restaurants in the nation and of that, 80 percent serve sushi.

Also in a new survey, Americans between the ages of 18 to 34 – Generations X and Y – are more likely to try sushi than the older restaurant-goers because they are more daring and exposed to ethnic foods at an early age. They are not intimidated to try new and different things.

"Today's young consumers are continually seeking bolder, more exotic tastes from a variety of cultures," said Steven C. Anderson, president and chief executive officer for the National Restaurant Association. "By establishing a taste for a wide variety of cuisine now at a young age, those in Generation X and Y ensure that ethnically diverse restaurants – which provide many individuals coming to this country with tremendous career opportunities – will continue to grow in years to come."

Among such job opportunities is a need for skilled sushi chefs. In the past it has been solely a male Japanese right to become a sushi chef. In Japan, it is common for a new sushi chef to be an apprentice for five years before he can make actual sushi.

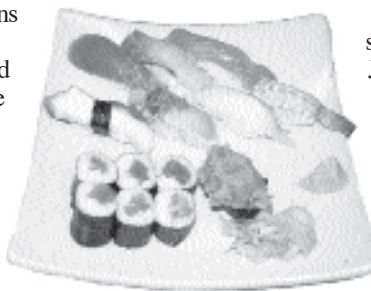
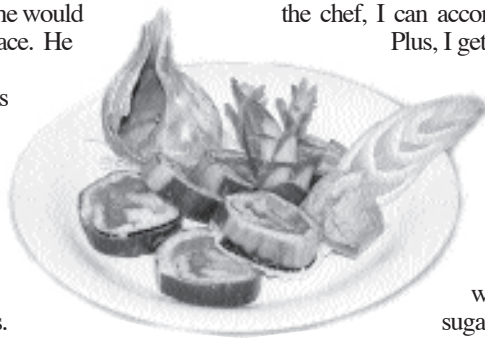
Today, in the United States, the opportunity is opening up to all men and women of different backgrounds. It takes six months to train and complete a program at the California Sushi Academy in Venice, the first vocational training school for sushi chefs. Veteran sushi chefs teach small groups of people a thorough curriculum, from handling a knife to preparing beautiful dishes. With Japanese restaurants increasing across the nation and the tightening of immigration laws, there is a tremendous increase in demand for skilled sushi chefs.

At the rate at which the popularity of sushi is growing, it is possible to assume that the percent of people who will try sushi will eventually match the percent of those who are aware of it. Perhaps in the future, 90 percent of those surveyed will be aware of sushi and 80 percent may have tried it. It's a rough prediction, but who's to say it's impossible?

As for Nara-san, although his business is successful, he is content where he is and has no plans, as of now, to expand or turning it into a chain.

The most important thing is that he enjoys what he does.

He agrees that the taste for sushi will continue to grow. He firmly believes that making sushi takes skill and creativity. He continues to delight patrons with fresh sushi in artistic and mouth-watering displays. For beginning sushi eaters, experimenting is the best way to go to find their limits, likes and dislikes. They may find themselves eating things they never thought they would



Three-peat within Lakers’

■COMMENTARY: If Shaq and Co. stay focused and healthy, L.A. better get ready for another victory parade

By JEFF BENSON
Daily Titan Staff Writer

“The game’s in the refrigerator. The eggs are cooling. The butter’s getting hard. The jello’s jiggling.”

Laker play-by-play legend Chick Hearn could be using his famous catchphrase at halftime in most of the team’s games this season.

Hearn’s seen the Lakers blow some big leads in his 38 years in the basketball biz. He’s just being cautious because he’s always shown the opposition the same respect he shows his employer.

Chick, stop it. Put tonight’s game against Dallas in the refrigerator. No, wait. Put the season in the refrigerator. Is there gonna be enough room in there? Oh, and while you’re at it, you can throw the next few seasons in there as well.

Let’s just hope the eggs last that long.

The two-time defending champs are 15-1 this season and have an impressive 38-2 string dating back to April 1, including the playoffs. There’s no fooling, the Lakers are for real and are unmatched by any team in the league.

The Lakers are threatening the NBA record for most wins with only one defeat, held by the 1969-1970 Knicks, who began 22-1. A contributing member to that team was none other than

current Laker head coach Phil Jackson.

That Knicks team finished the season 60-22 and won the championship.

The key to a record season?

Keep the starters healthy.

The team has used the same five starters (forwards Rick Fox and Samaki Walker, center Shaquille O’Neal and guards Lindsey Hunter and Kobe Bryant) in all 16 games. Although Walker is not yet the dominant force many predicted, the team is winning because Fox is picking up the slack.

Oh yeah, and having two of the top five scorers in the NBA doesn’t hurt, either.

Last season, the talks were getting annoying. The media made up a lot of this Shaq vs. Kobe war.

“They can’t coexist.”

“Shaq’s the clear leader on this team.”

“Kobe’s the clear leader on this team.”

“They’re just pretending that nothing’s wrong.”

This year, coexistence isn’t even a concern. The superstars split the scoring load (Bryant 27.0 points per game, O’Neal 24.6 points per game) and one of the two has led the team in scoring in all 16 games.

The Lakers are very much a two-man team. Bryant and O’Neal proved the critics wrong by

dominating Portland, San Antonio, Sacramento and Philadelphia in last year’s playoffs. Opposing teams can’t shut both of them down and they rarely shut one down.

Last week, the team waived guard Joe Crispin (4.5 minutes per game, 1.7 points per game) and placed forward Jelani McCoy (4.6 minutes per game, 1.3 points per game) on the injured list. Replacing them are two key members from last year’s championship team, point guard Derek Fisher and forward Mark Madsen.

The team didn’t exactly get any worse. The fines are beginning to pour in, but they’re for ticky-tack violations.

The NBA’s fashion police recently fined O’Neal and Bryant \$5,000 apiece for wearing their shorts too low during games.

Publicly saying he didn’t want to wear “John Stockton shorts,” Shaq attempted to squeeze some size-32’s around his 54-inch waist last Tuesday. The shorts were way too tight and way too short since O’Neal is listed at 7-foot-1 and 315 lbs. and Stockton is 6-foot-1 and 175 lbs.

O’Neal claims Stockton sent him the shorts.

O’Neal was ejected Nov. 30 for shouting at officials when they declined to call a foul and for charging onto the floor during a timeout to yell at the referee. Monday he was fined \$7,500 by the NBA.

He was tossed with 2:12 left in the first quarter against Seattle. You’d think not having the big man for three quarters would adversely affect the team’s chances, right? The Lakers won, 107-92 behind Bryant’s 30 points.

Saturday, O’Neal responded with 23 points and nine rebounds to lead the team to a 102-76 victory over Minnesota.

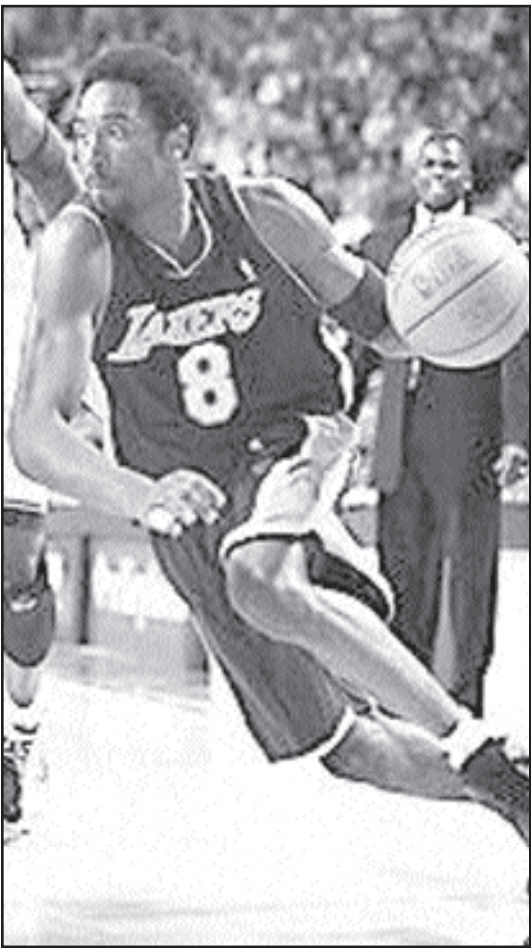
O’Neal’s off-base comments and juvenile antics are simply sparking the team to perform. He just wants to win. Bryant has developed a killer instinct and is proving himself as possibly the best player in the game.

For the first time in several years, the team is undistracted.

No Glen Rice (and his wife). No Isaiah Rider (and his “faulty” alarm clock). No Dennis Rodman (and his hair). No Nick Van Exel (and his lack of initiative). No Cedric Ceballos (and his speedboat).

There are no weighty issues this year. Representatives from several contending teams have been rumored to say they might as well hand the Lakers their third-straight championship. When the opposing team doesn’t believe they can defend Shaq and Kobe, why should any of the fans believe it?

Just ask Jack Nicholson if he believes.



ASSOCIATED PRESS
Kobe and the Lakers are well on their way to adding another ring to the collection.

Slater returns to make waves in surfing world

■COMEBACK: World champion or not, ‘The Maestro’ is still the one to beat in the ocean, and next season he’ll be back to prove that he’s still got it

By MARK VILLARROEL
Daily Titan Staff Writer

As far as hotly anticipated comebacks go, it’s second only to Michael Jordan’s return to the NBA.

Six-time world champion Kelly Slater will rejoin the Association of Surfing Professionals (ASP) World Championship Tour (WCT) on a full-time basis next season, after a three-year layoff.

According to Trans World Snowboarding Magazine, ASP president Wayne Bartholomew warmly welcomed the announcement, saying: “This is wonderful news. When Kelly first left, he was critical of some aspects of the tour. After

three years of hard work, revamped judging criteria and a revised tour schedule, it’s time for ‘The Maestro’ to return.”

Time indeed. There’s no doubt the WCT has missed its brightest star, widely regarded as the most talented competition surfer of all-time.

This year in particular has been something of a struggle for the tour. When the European leg – comprising of three events in France, Spain and Portugal – was cancelled at short notice because of the terrorist attacks in New York, serious questions were asked about WCT sponsorship for the 2002 season.

Slater’s return should give professional surfing the commercial boost it needs. After all, it was the American who,

during the 90s, almost single-handedly remarketed the sport.

Kelly is surfing’s Jordan – an icon who transcends his sport. Capable, like Mike, of rising to the occasion time and again, his trademark last-minute heroics leave the opposition confounded and fans astounded. He is, in short, pure box office.

Exploding on to the tour in 1992, the native of Cocoa Beach, Florida, won the world title in his rookie year. But in 1993 the unthinkable happened, the ultra-competitive, hyper-talented Slater got complacent and lost his crown to Hawaiian Derek Ho. This, however, merely spurred him on to even greater feats; an unprecedented five consecutive world

titles followed between 1994 and 1998. Slater set standards in competition surfing that no one else, before or since, has come close to matching.

He seemed able to win at will, notching up 21 tour victories between 1992 and 1998 – four times as many as his closest rivals Sunny Garcia, Rob Machado and Shane Powell.

Those numbers say what Slater himself doesn’t – he had no serious rivals on the tour. He was, in the words of Garcia, “too good for his own good”.

So perhaps it’s not surprising that by the end of 1998 the competitive fires burned less brightly and Kelly eased into semi-retirement at age 26, with nothing left to prove.

With Slater ostensibly off the scene, the surfing world eagerly awaited the emergence of the next bright young thing. But it was surfing greats Mark Occhilupo and Sunny Garcia who stepped up to the plate in 1999 and 2000. Having made their tour debuts back in the mid-Eighties, Occey and Sunny claimed their first world titles at the ripe old ages of 33 and 30 respectively.

Inevitably, their achievements were questioned. Could they have won had Slater been around? The answer appeared to be a cruel but emphatic ‘no’. Slater showed up at end-of-season events, at Pipeline (Hawaii) in 1999 and Teahupoo (Tahiti) in 2000, destroyed the field and made it plain that, world champ

or not, he was still the man to beat. Although Kelly will be 30 by the time the new season starts at Kirra, Australia, in March, the question is not so much whether he can win again, but who can stop him?

Will Occey and Garcia, titles in pockets, finally break through Slater’s invincible aura?

Will young guns Taj Burrow, CJ Hobgood and Andy Irons fulfill their potential and blow away the older generation?

One thing’s for sure – if the rumors are true and Slater really is in the best form of his life, whoever beats him will have to do what he did in the 1990s – take surfing to another level.

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